
Instructions for the use and care of BMS 601-601 X Cuisinair built-in ovens

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Important: The installation of the oven and connecting it to electricity must always be done by competent installers and to standards and regulations currently in force.

What happens if something goes wrong

Power cuts

Should the electricity supply fail for any reason remember to reset the programmer clock to the right time when the power is resumed.

Important

If the oven does not turn on when cooking manually, first check that the programmer is not set to automatic - to set it to manual depress pushbutton "C" (Fig. 6-7).

If this is not the answer then:

check that the appliance is connected correctly;

check that the switch from the supply to the appliance is ON;

replace the fuse in the socket, where present, with another of the appropriate rating;

check that the fuse in the fuse box is intact.

If after all these checks the appliance still does not work, send for the Service Agents listed below:

Sales Information

LUFT AUSTRALIA PTY. LTD.

MALVERN, VICTORIA 3144

Head Office and Showroom

1287-1289 Malvern Road

Phone: (03) 822-0977

Facsimile: (03) 822-8492

Showroom and information centre

open 7 days a week

Warehouse & Spare parts

Phone: (03) 543 6582

Service Division

Phone: (03) 543 2088

CROWS NEST, N.S.W. 2065

N.S.W. & A.C.T. Sales & Showroom

331 Pacific Highway

Phone: (02) 959-4799

Facsimile: (02) 959-4028

Warehouse & Spare Parts:

Phone: (02) 959-4799

Showroom and information centre

open 7 days a week

SOUTHPORT, QUEENSLAND, 4215

Queensland Sales & Showroom

Showroom 5, 107 Ferry Road

The Brickworks Shopping Plaza

Phone: (075) 91-3379

Facsimile: (075) 91-2792

BELMONT, W.A. 6104

W.A. Sales & Showroom

85 Knutsford Avenue

Phone: (09) 277-9855

Facsimile: (09) 479 4165

Warehouse & Spare Parts: (09) 277-9855

TASMANIA SOUTH AUSTRALIA & NORTHERN TERRITORY

Phone: (03) 822-0977

Facsimile: (03) 822-8492

Warehouse & Spare Parts: (03) 543 6582

NEW ZEALAND

Auckland Sales & Showroom

10-20 Sylvia Park Road

Mt. Wellington, Auckland.

Phone: (64-9) 573-1269

Facsimile: (64-9) 573-1268

Showroom and information centre

open 7 days a week

Palmerston North Sales & Showroom

500 Rangitikei Street

Palmerston North, New Zealand

Phone: (64-63) 571-099

Facsimile: (64-63) 561-507

Building-in

Removal/replacement of oven lamp (Fig. 14)

Important

Remember to disconnect the electricity supply before undertaking maintenance of any kind.

Unscrew the ring nuts securing the right side shelf supports and then remove the supports. Slide the side panel towards you and then pull away from the side of the oven cavity wall.

Using a screwdriver carefully prise the glass protection panel off as shown (Fig. 14).

Replace the faulty bulb with one that resists to high temperatures (300°C).
Electric bulb: 2 x 25 W - 240 V (50 Hz) 300°C E14. These are available from your local service centre.

Important

When replacing the glass protection ensure that the smooth surface is on the outside ie., facing into the oven cavity.

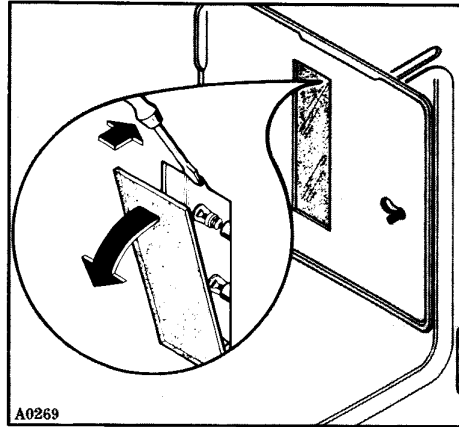


Fig. 14

It is important that the dimensions and materials of the surround or cabinet into which the oven will be built are correct and that proper arrangements are made for a continuous supply of air to the oven so it does not overheat.

Dimensions of the recess for building into a kitchen unit (mm). fig. 1 & 2.

Securing the oven to the cabinet

Fit the appliance into the cabinet recess. Open the oven door and secure the oven to the kitchen cabinet with four wood screws which fit exactly the holes provided in the oven frame (Fig. 3).

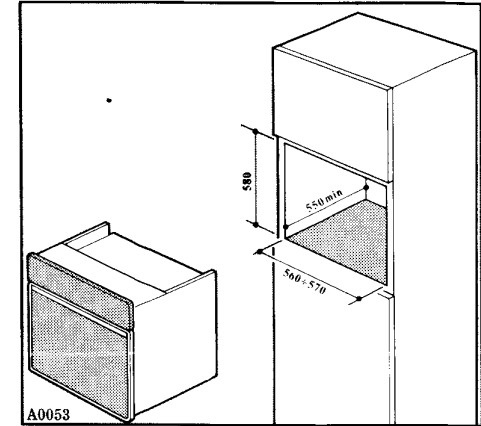


Fig. 2

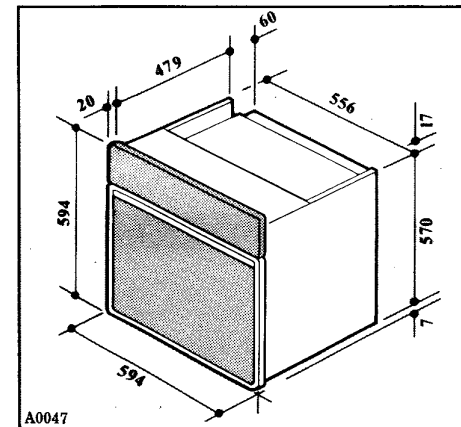


Fig. 1

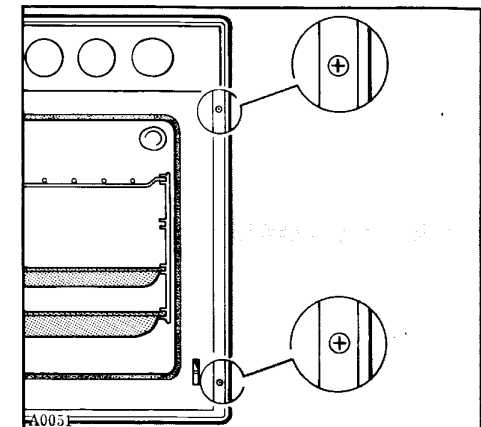


Fig. 3

Connecting to electricity

The oven is designed to be connected to 240 V - 50 Hz electricity supply.

The oven has an easily accessible terminal block which is marked as follows:

Letter L	Live terminal
Letter N	Neutral terminal
	Earth

The cable used (of the type H05 RR-F) must have a min. cross section of 1.5 mm².

In order to connect it to the oven it is necessary to remove the hatch at the back of the oven to reach the terminal block.

For direct connection to the mains supply a two pole switch with a minimum rating of 13 A and a minimum distance of 3 mm between its contacts must be fitted between the supply and the appliance. This switch must not break the yellow/green earth cable at any point.

The appliance must be earthed.

Important

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature more than 50°C above the ambient temperature. Before the appliance is connected check that:

- the main fuse and the domestic installation can support the load;
- the power supply is properly earthed;
- the double pole switch used to connect the appliance to the supply is easily accessible after installation.

The manufacturer disclaims any responsibility should these safety instructions not be carried out.

Lay the door down on a flat horizontal surface; unscrew the screws (A - Fig. 13), lift slightly up the glass (B - Fig. 13) and remove it by pulling it forwards.

After having cleaned the door reassemble the glass (C - Fig. 13) and replace the door as follows:

1. Clasp the two hinges on either side of the door together simultaneously.
2. Hook the top hinge into the top slot, so that the hook is engaged with the roller.
3. Drop the lower hinge into the lower slot, so that the notch is engaged. Drop the door down so it is in the horizontal position.

Note:

It is important when carrying out this operation that both hinges be located simultaneously.

4. Turn the retaining discs back a quarter turn so that the two raised bars are opposite the hinges.

The door can then be closed.

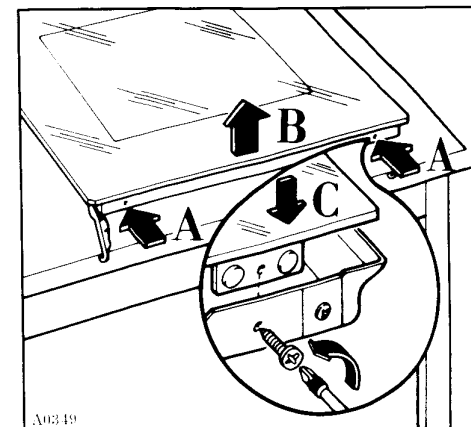


Fig. 13

Removing/replacing the oven door (Fig. 12 A/B/C)

1. Open the oven door so that it is in the horizontal position.
2. With the aid of a coin move the two retaining discs a quarter turn clockwise, so that the two raised bars are to the left of the hinges.
3. Raise the door halfway.
4. At this stage clasp the two hinges on either side of the door together simultaneously. The door can then be removed by pulling out and downwards, maintaining the angle.

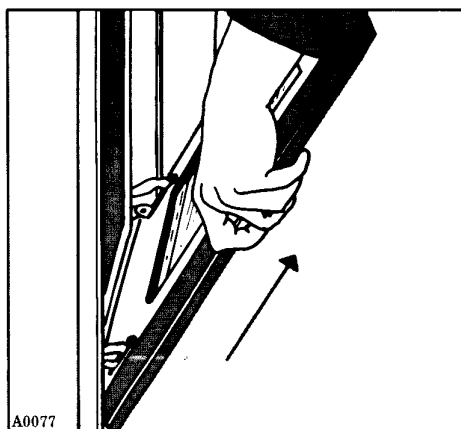


Fig. 12 / B

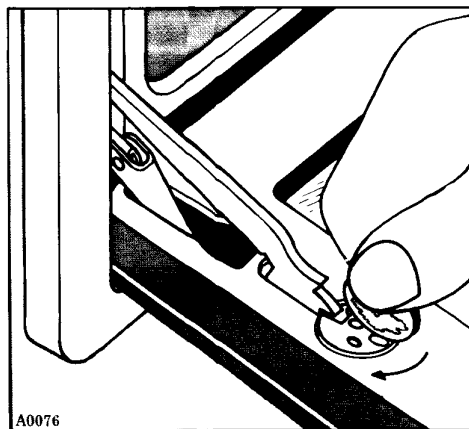


Fig. 12 / A

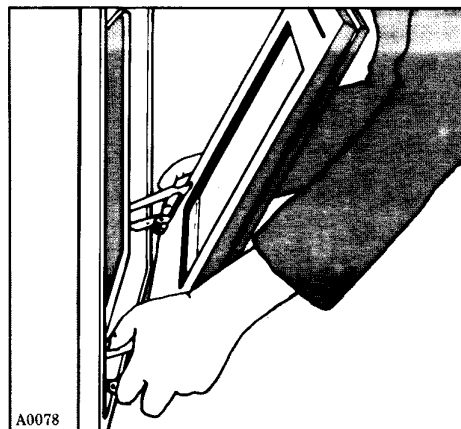


Fig. 12 / C

When the oven is first installed

Once the oven is installed it is important to remove the protective materials which were put on in the factory. Remove the plastic film from these parts, then wipe with a cloth dipped in methylated spirit. Then switch the oven control to MAX and leave it to run empty for 30 minutes to burn off any other protective materials. This will also remove any unpleasant new smells.

Cooling fan

The cooling fan is designed to cool the walls of the oven and the components of the oven itself. The fan switches on automatically when the oven control knob is turned on. Warm air is blown out through the aperture near the oven door handle. When the oven is switched off, the fan may remain on for several more minutes in order to cool the oven and kitchen cabinets properly, after which it switches off automatically.

Assembly of front parts

To assemble the front parts which come in different colour versions, follow instructions provided in the kit.

Technical data

Model Number: BMS 601
BMS 601 X

Recess dimensions

Height	580 mm
Width	560-570 mm
Depth	550 mm
Oven capacity	1.9 cu.ft

Internal oven dimensions

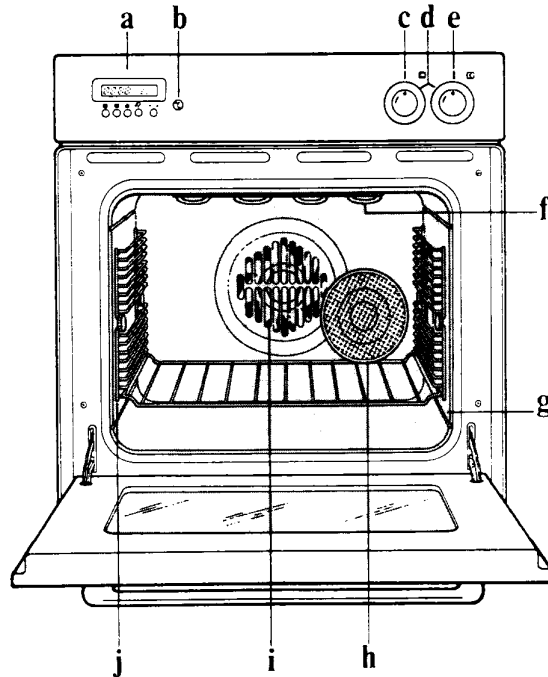
Height	32 cm
Width	42 cm
Depth	39 cm

Oven ratings

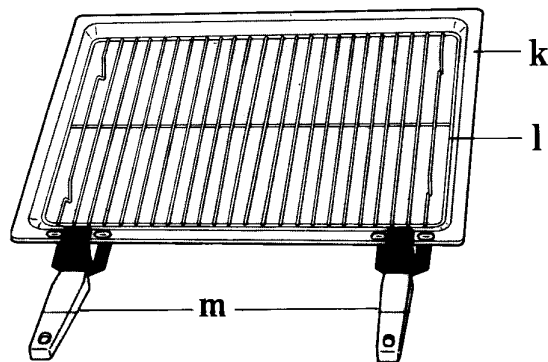
Traditional system	2.0 kW
Convection system	2.5 kW
Convection fan	25 W
Grill element	2.0 kW
Double grill element	3.0 kW
Oven lamp	2 x 25 W
Cooling fan	25 W
Total rating	3.075 kW

Use and care

- a Electronic programmer
- b Thermostat control light
- c Oven selector knob
- d Dials
- e Thermostat control knob
- f Grill element
- g Removable liner panels
- h Removable grease filter
- i Fan
- j Removable shelf runners



- k Dripping pan - large
- l Removable grill pan insert
- m Removable handles (2 off)



The linings are coated with a special substance which helps to clean itself by a process of oxidization. Although the linings will not remain absolutely spotless they will reduce your oven cleaning chores considerably when used in the correct way.

The linings work most effectively if the splashes are kept to a minimum, and the soil is not allowed to build up, as this will retard the cleaning action. If the oven has been used at low temperatures it is advisable to wipe the soiled linings and oven interior with a soapy cloth. The linings should be rinsed with a clean cloth and then the oven should be heated for one hour on 200°C. Never use abrasive wools or pads or an aerosol oven cleaner on the coated linings.

Removing the oven panels

The oven linings can be removed for a more thorough cleaning.

To do this:

Unscrew the ring nuts securing the shelf supports (Fig. 9), remove the supports and then remove the side panels after sliding them out of their retaining pins (Fig. 10).

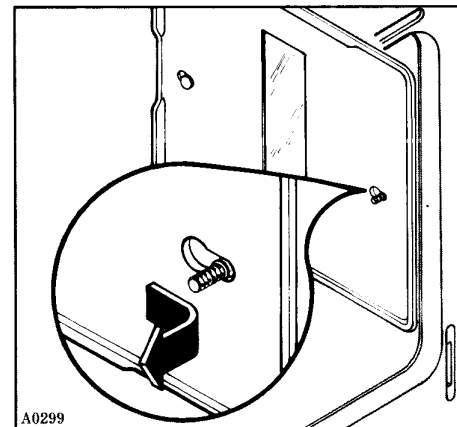


Fig. 10

Warning

Always unplug the appliance before removing the back panel.

To remove the back panel use a screwdriver (Fig. 11). This is a good opportunity to clean the back of the rear panel.

Wash the panels with very hot water and a detergent using a soft cloth.

If the shelf supports or the panels become very soiled, use a standard caustic product specially made for cleaning ovens.

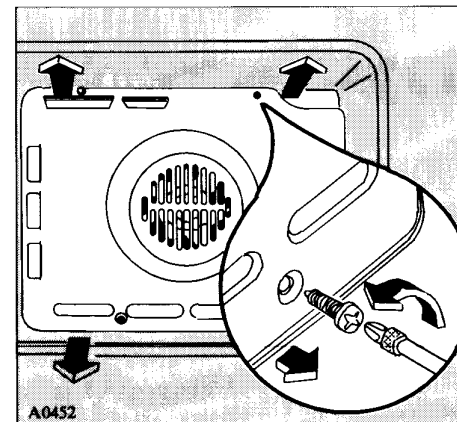


Fig. 11

Cleaning the oven

Grease filter

When roasting meat, be sure to install the special grease filter to protect the fan in the rear wall of the oven from fat splashes. After roasting is completed, remove the grease filter and clean thoroughly with warm soapy water. As it is stainless steel you can safely wash it in the dishwasher.

To remove the grease filter, pull up the protruding tongue and then pull the filter outwards removing it from the rear panel (Fig. 8).

Glass door

This should be cleaned with a soft cloth soaked in warm soapy water. Do not use abrasive scourers or steel wool.

Shelves and shelf supports

To clean the chrome parts of the oven, soak in warm detergent water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth. Do not use abrasive scourers or steel wool.

Oven cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm.

It is preferable/advisable to wipe the oven over with a soft cloth soaked in warm soapy water after each use. However, from time to time it will be necessary to do a more thorough cleaning using a proprietary oven cleaner, do not use aerosol oven cleaners, abrasive scourers or steel wool.

Special oven linings

This oven is fitted with a set of coated liners. These are known as «stay clean» or «easy care». To obtain the maximum efficiency from your liners follow the guide lines carefully for their use and care.

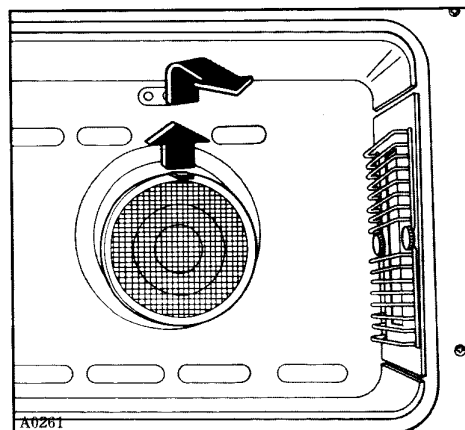


Fig. 8

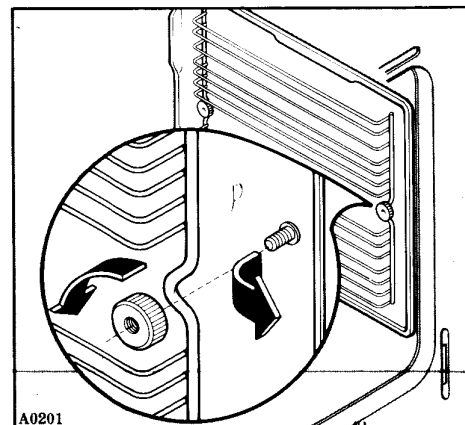


Fig. 9

Using the oven (Multifunction)

The multifunction oven makes it possible to carry out various types of cooking, depending on the nature of the food, its firmness and volume. All cooking must be done with the oven door closed. The oven light remains on with all cooking functions. The oven control knob symbols are listed together with a brief description of the functions.

Oven control knob (Fig. 4)

By turning this control knob, you can select any of the following functions:

- ☀ Oven light, this will come on whenever the oven is in use.
- ☐ Traditional cooking, uses the top and bottom element; this function will enable you to use your favourite recipes without having to adapt the

temperatures. It is necessary to pre-heat the oven in this instance.

- ☐ Top oven element only, enables you to finish off dishes on the top only.
- ☐ Bottom oven element only, enables you to finish off dishes on the bottom only.
- ☑ Inner grill element only.
- ☑ Inner and outer grill elements.
- ☑ Ventilated grilling, gives a spit roast effect to all joints. Using this system eliminates the need to turn food during cooking, although large food items may require to be turned half way through the cooking time.

Select a max temperature of 225 °C.

- ☑ Cuisinair cooking; this fan ducted system will allow you to roast or bake at the same time with very little flavour transference, and on any shelf. For this function the circular element and fan behind the back wall of the oven are used.
- * Defrost setting (N.B: This is NOT a cooking position). This position is intended to assist thawing of frozen foods.

Attention

Do not place pans, dripping pans, biscuit pans or aluminium foil on the oven bottom. This could cause a heath build-up which would affect the baking results and damage the oven enamel.

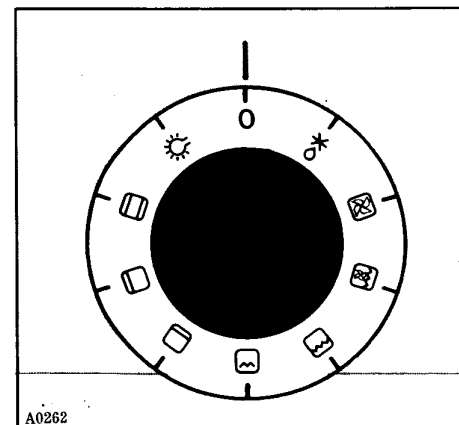


Fig. 4

Thermostat control knob (Fig. 5)

By turning the thermostat control knob clockwise you select the cooking temperature. Temperature selection starts at 50°C and is marked in 25°C increments up to maximum, where the temperature at the centre of the oven will reach approximately 250°C. The thermostat controlling the temperature is totally variable so it is possible to select temperatures between those marked. The MAX setting is particularly suitable for conventional grilling. Once the oven temperature has been selected, the temperature light will come on and remain on until the oven has reached the correct setting, after that it will come on and off with the thermostat showing how the temperature is being maintained.

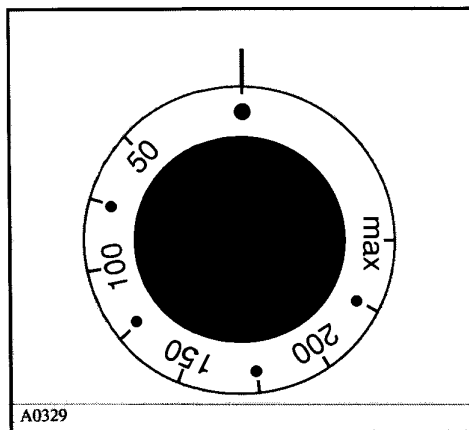


Fig. 5

During cooking the oven door should be opened as little as possible to avoid heat loss and so excessive electricity consumption.

Safety thermostat

Should the main oven thermostat fail, the oven is protected by a safety thermostat which will operate if the temperature within the oven reaches too high a level. Once the temperature has returned to a safe level the main oven thermostat will function.

In cases where there is a permanent failure it is necessary to contact the nearest Service Centre.

Mod. BMS 601

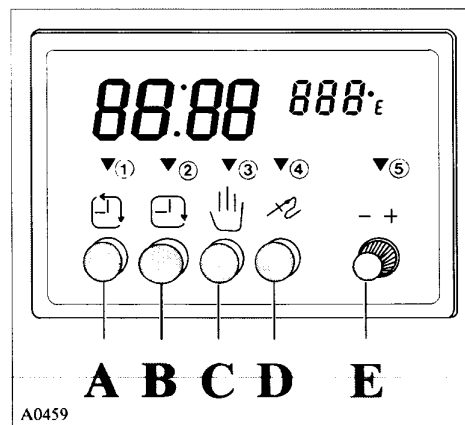


Fig. 6

Roasting Chart - Internal Temperatures

Pork	Well done	85°C
Lamb	Medium	75°C
	Well done	82°C
Beef	Rare	60°C
	Medium	70°C
	Well done	80°C
Chicken	Well done	82°C

(as poultry is a difficult shape with a great deal of bone it is difficult to register a correct finish temperature).

To do this, depress button D (), and keeping it depressed select the finished internal cooking temperature by turning knob E (), release button D (). Cursor light 4 will come on to show that the programme has been accepted. This cursor light and the temperature are shown in red on the display.

5. Select the cooking method by means of the oven control knob and the cooking temperature by means of the thermostat control knob.

The probe will register 30°C to start with then continue to register the internal meat temperature throughout the cooking period and convey the information to the programmer. This will give a visual read-out as cooking continues, and switch off the oven when the selected temperature has been reached. At no time it is necessary to weigh the meat, the sensor determines the cooking time. However, the cooking time is obviously influenced by the cooking temperature.

Once the selected temperature has been reached the digits in the display start to flash and the alarm will sound for two minutes.

Turn the oven and thermostat control knobs to their off positions. Open the oven door and remove the probe from the meat, then remove the probe from the socket and replace the safety plug. When the probe is removed from the display digits and cursor light go out and the oven automatically returns to manual operation.

The meat probe

Depress button B (☐ ^{stop}) and keeping it depressed turn knob E (—/+ ↻) to display the required finished cooking time.

Release button B, cursor lights 1, 2 and 3 will be on.

When the cooking programme starts, cursor light 2 will go out.

At the end of the cooking programme the oven switches off automatically, and the alarm will sound for two minutes, then that too will switch off automatically. At this point cursor light 1 goes out and cursor light 3 will start to flash. When you return to the oven, return the oven control and thermostat control knobs to their off positions, and then depress knob C (☐) to re-set the oven to manual operation.

NB: If you do not turn the oven controls to their off positions first, when you press button C (☐) the oven will return to manual operation and will remain on until you turn the controls to their off positions.

To cancel a programme, the displays shown when either button A (☐ ^{stop}) or button B (☐ ^{stop}) are depressed, should be returned to zero by means of knob E (—/+ ↻).

Why?

The meat probe is a luxury feature which will control the exact cooking of meats and eliminate all elements of guesswork or need to weigh and calculate.

How?

The probe consists of a skewer like sensor probe at one end of a heat resistant cable, and a plug at the other. (This device should not be submerged in water, just wiped clean with a damp cloth). Its method of operation is as follows:

1. Remove the existing plug from the probe socket which is located in the top of the left hand side of the oven.
2. Insert the probe sensor into the centre of the joint, taking care to avoid touching bone and pockets of fat as this will give a false temperature reading.
3. Place the joint, in a suitable tin, into the oven cavity, and locate the probe connecting pin into its socket.
4. Select the finished internal meat temperature by means of the electronic programmer and according to the following chart:

Electric grill

To switch on the grill turn the oven control knob to (☐) or (☐) then turn the thermostat knob to the required temperature setting.

On this oven, the grill has two elements. In this case turning the oven control knob to (☐) symbol operates the inner element only, when the oven control knob is turned to (☐) symbol both the inner and outer elements operate the result of the latter provides a larger grilling area. This is known as a dual element.

Foods to be grilled should be placed on the wire trivet in the grill pan. The trivet can be positioned either way up to give the required distance from the element.

Note:

We recommend that you wipe fat splashes off the grill element **when it is cold** in order to prevent smoking from the fat as it burns off when the grill is next used.

Important

Your oven is fitted with hinges, giving two door positions, fully open or fully closed.

When grilling, the oven door must be closed.

Grilling with the door open could cause areas of the oven and surrounding furniture to become excessively hot as well as reducing the performance, efficiency and economy of the grill.

Caution

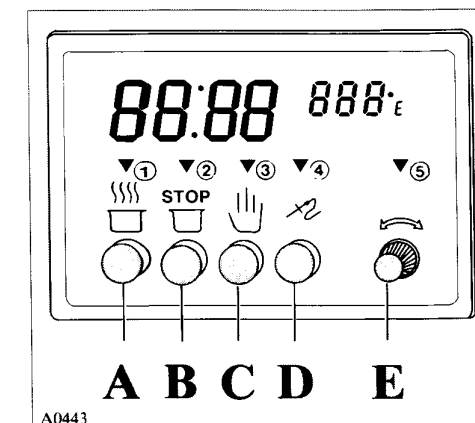
The appliance must never be left unattended whilst grilling.

Electronic programmer (Fig. 6-7)

This programmer allows you to pre-set the cooking start time and determine the duration of cooking required, as well as acting as a cooking timer and clock. It also shows the temperature measured by the food probe when cooking automatically.

Most foods cook well automatically, but preference should be given to those which will not be affected by the waiting period before the oven comes on.

Mod. BMS 601 X



A0443
Fig. 7

Controls

BMS 601	BMS 601 X	
		A To enter and display the cooking duration
		B To enter and display the end of cooking time
		C Manual (non-automatic) operation
		D To enter the temperature for cooking with the probe
		E To enter the various cooking times & temperatures (turn either clockwise or counter-clockwise).

Cursor lights

The triangular cursor lights located on the digital display, light up to indicate that the selected function is being performed. The oven is always set for manual operation unless it is programmed in which case cursor light 3 comes on to indicate that the oven is functioning automatically.

Setting the clock

This 24 hour clock will need to be set/re-set when the appliance is first installed or after a power failure, the digits and cursor lights (triangle 1 & 2) of the display will flash to indicate this. To set the correct time proceed as follows:
Depress simultaneously pushbuttons A and B () and keeping them depressed, turn knob E () clockwise (to go forwards in time) or

anticlockwise (to go backwards in time) until the correct time of day is displayed. Release pushbuttons A and B to start the clock running. Cursor lights 1 & 2 will go out and cursor light 3 will start flashing. To stop cursor 3 flashing, depress pushbutton C (). The oven is now set for manual operation and reading the correct time of day.

Cooking timer

The cooking timer can only be used when the oven is set for manual operation.

Important

It is possible to set the cooking timer when the oven is on BUT the oven will then operate as if a semi automatic cooking operation had been programmed ie., the oven will automatically turn off when the pre-set cooking time is over. Therefore, if you are cooking in the oven and then wish to use the timer to time something else whilst the oven is still on, you must remember to re-programme, or turn back on, the oven.

The maximum programmable time which can be set on the minute minder is 23 hours 59 minutes. To set the cooking timer proceed as follows:
Depress button A () and keeping it depressed, turn knob E () to the required duration of time, release button A. Cursor lights 1 and 3 will now be on, this is telling you that the programmer is performing an automatic function (cursor light 3) and that you have set a duration of time (cursor light 1).
The programmer will count down from the pre-set duration of cooking time, when the time is up, cursor light 1 will go and

the alarm will sound for two minutes then stop automatically. At this point cursor light 3 will be flashing, which tells you that the oven needs to be re-set for manual operation - to do this press button C (), cursor light 3 will go out.

Semi automatic operation of the oven

This enables you to manually turn on the oven and programme the duration of cooking time so that the oven switches off automatically. The maximum duration of cooking time is 23 hours 59 minutes.
To programme this function proceed as follows:
Place the food to be cooked into the oven, then turn the oven control and thermostat control knobs to the required settings.

Depress button A () and keeping it depressed, turn knob E () to the required duration of time, release button A. Pilot lights 1 and 3 will now be on, this is telling you that the programmer is performing an automatic function (cursor light 3) and that you have set a duration of cooking time (cursor light 1).

The programmer will count down from the pre-set duration of cooking time, when the time is up, cursor light 1 will go out, the oven will automatically switch off, and the alarm will sound. The alarm sounds for two minutes, then stops automatically.
At this point, cursor light 3 will be flashing which tells you that the oven needs to be re-set for manual operation. To do this first turn the oven controls to their off positions then press button C (); cursor light 3 will go out which means the oven has now been re-set for manual operation.

NB: If you do not turn the oven controls to their off positions first, when you press button C (), the oven will return to manual operation and will remain on until you turn the controls to their off positions.

Totally automatic cooking

This function enables you to programme the oven to turn itself on and off at pre-set times without the need for you to be in attendance. Most foods cook well automatically but preference should be given to those which will not be affected by the waiting period before the oven comes on. The maximum programmable cooking duration is 23 hours 59 minutes.

When setting the programmer to carry out totally automatic cooking, you first of all set the duration of cooking, ie., how long you want the oven to be on for, then you set the finished cooking time, ie., the time by which you wish the contents of the oven to be cooked. There is no facility to set a cooking start time as the programmer automatically works out what time it needs to switch the oven on, in order to cook for the pre-set length of time and turn itself off at the programmed finished cooking time.

To programme the oven for totally automatic cooking proceed as follows:
Place the food to be cooked into the oven, the turn the oven control and thermostat control knobs to the required settings. Depress button A () and keeping it depressed turn knob E () to the required duration of cooking time. Release button A, cursor lights 1 and 3 will come on.